# QimiQ

# ALMOND AND CINNAMON ROLLS



## **QimiQ BENEFITS**

- Baked goods remain moist for longer
- Enhances the natural taste of added ingredients
- Quick and easy preparation





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**Tips** 

Use hazelnuts instead of almonds.

### **INGREDIENTS FOR 12 SERVINGS**

1 package	Fresh croissant and danish pastry dough 400 g
FOR THE FILLING	
250 g	QimiQ Cream Base
100 g	Marzipan (almond paste)
60 g	Sugar
3 small pinch(es)	Cinnamon
160 g	Almonds, grated
	Sugar, to sprinkle

### **METHOD**

1. Preheat the oven to 180  $^{\circ}$ C (convection oven) and prepare the dough according to the instructions on the package.

Cinnamon, to sprinkle

- 2. For the filling: mix the QimiQ Cream Base with the marzipan, sugar and cinnamon until smooth using an immersion blender.
- 3. Spread the mixture onto the dough, roll and deep freeze for approx. 1 hour. Cut into 3 cm thick slices and sprinkle with a mixture of sugar and cinnamon.
- 4. Bake in the preheated oven for approx. 15 minutes.